



The
Walrus
pub, club & dining room

Nibbles

Padron peppers 4.5 (pb) | **Marinated olives 4.5** (pb, gif) | **Focaccia, balsamic & oil 4.75** | **Smoked chilli corn ribs 5.25** (pb, gif)

Small Plates

**Tomato & red
pepper soup 7.5**

green herb salsa, toast (pb/gif)

Brighton Gin Cured Salmon 9.5

pickled cucumber,
breakfast radish (gif)

**Heritage Tomato & Feta
Salad 8.25**

vegan feta, herb oil, olive crumb (pb, gif)

Crispy Braised Beef 8.5

parsnip puree, anchovy emulsion (gif)

Buffalo chicken wings 8.5

blue cheese dip (gif)

Chorizo Scotch egg 7.25

Piccalilli mayonnaise

Crispy squid 9.5

gochujang mayonnaise (gif)

Chipotle pork tacos 8

pickled red onion, jalapenos

Hummus & Harissa 7.5

herb oil, crispy chickpeas, flatbread (pb/gif)

House mezze to share 17

hummus, baba ghanoush, roasted peppers, grilled artichokes,
crudites, olives & flatbread (pb)

Charcuterie to share 19

cured meats, coastal cheddar, olives, chutney,
salt & pepper crackers

Main Courses

Pan Roasted Bream 21.5

seafood chowder, samphire (gf)

Meatball Linguine 13.5

plant based balls, tomato, pepper &
lovage ragu (pb)

Vegan Cheeseburger 15

burger sauce, gem lettuce, pickles, fries (pb)

Classic Cheeseburger 15.5

slaw, burger mayo, pickles and fries (gif)
add bacon 1.50

Beer Battered Haddock & Chips 15.5

peas, tartare sauce, lemon (gif)

Chicken Caesar Salad 14.5

gem lettuce, croutons, soft boiled egg,
anchovies, grilled chicken

Chicken Burger & Fries 14.5

guacamole, burger mayo, crispy shallots (gif)

28 Day Aged Steaks

chips, rocket salad, chimichurri or garlic butter (gif)

Mushroom Bourguignon 14.5

mash, tender stem
broccoli, kale (pb, gif)

Coq au Vin 16

chicken thighs, mash, kale (gif)

10oz Sirloin 24 | 10oz Rib Eye 26

Sides:

Chips or fries 4 (pg, gif) | **Rocket & Parmesan salad 4** (v, gif) | **Beer battered onion rings 4** (pb, gif)

Desserts

Chocolate Fondant 7.5

raspberry sorbet (v)

Burnt Orange Posset 7.5

compressed rhubarb, candied orange,
shortbread (pb, gif)

Coastal Cheddar 8

red onion & apple chutney, crackers (v)

Sticky Toffee Pudding 7

vanilla ice cream (v)

Ice Cream (v, gif) **6 Sorbet** (pb, gif) **6**

please ask the team for today's flavours

Summer Wines

Edalise Provence Rose

classic Provencal, delicate & moreish
175ml 9.65 / 250ml 13.50 / btl 38.50

Vila Nova Vinho Verde

ripe melon, sherbert lemon, spritz finish
175ml 8.50 / 250ml 11.90 / btl 34.00

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.
A voluntary 12.5% service charge will be added to your bill today, all of which goes directly to the team. Please ask your server to remove this if you would rather it were not added.
Due to shared fryers being used in our kitchen some fried items may contain gluten, dairy, egg, crustaceans or fish. Please speak to a member of our team.

Vegetarian (v), Plant based (pb), Plant based available (pba) Gluten ingredient free (gif) Gluten ingredient free available (gifa)